

ABSTRACT

A method is described for producing a dehydrated egg product, which method is comprised of obtaining a liquid egg product comprising a liquid component, which is comprised of liquid whole egg, liquid yolk, liquid albumen or combinations thereof, and a particulate solid component selected from a group comprising animal derived protein, modified animal derived protein, vegetable derived protein, modified vegetable protein, spray dried albumen or combinations thereof wherein the particulate solid component is disbursed in the liquid component and then applying the liquid egg product to a drying apparatus comprising a thin film of material floating on the surface of medium which is maintained at a temperature within the range of 115° to 180° Fahrenheit and maintaining the liquid egg product on the drying apparatus until sufficient water has evaporated from the liquid egg product to result in the formation of a dehydrated egg product.